

Figure 1
Gel Strength Evaluations (Lemon pie, pH = 3.1)

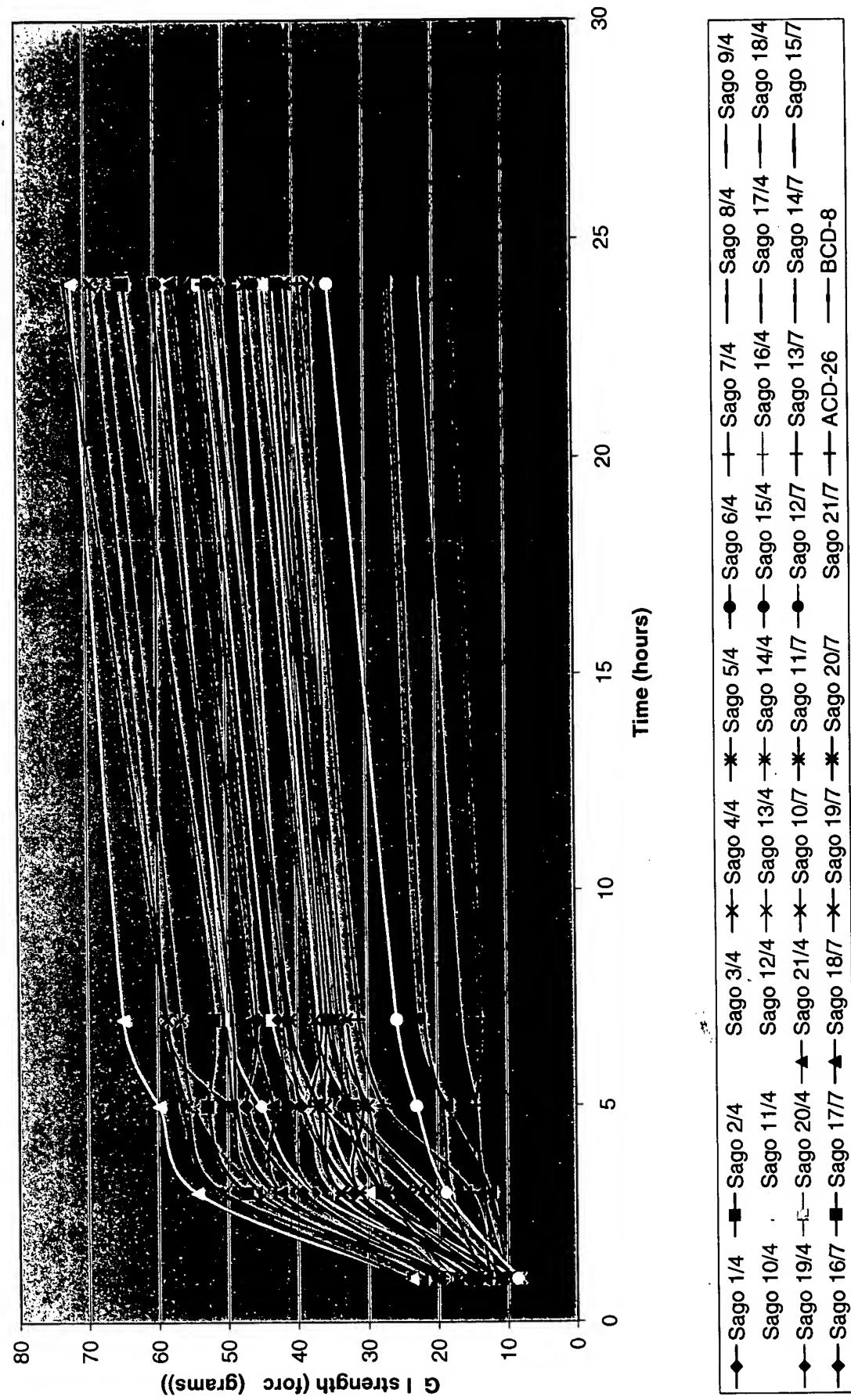


Figure 2
Gel Strength Analysis
825 BU Intermediate Viscosity, with varying levels of cross-linking.

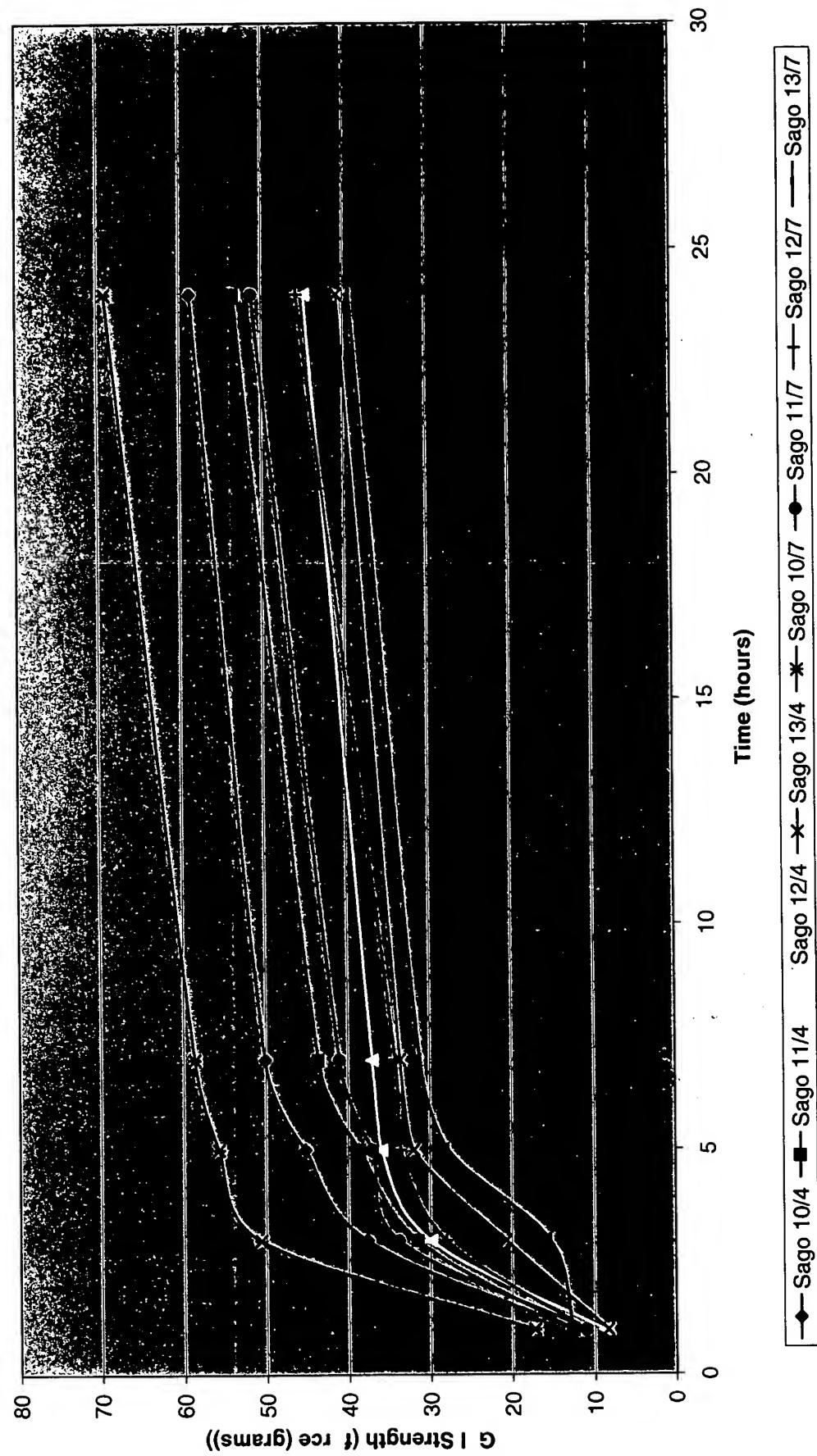


Figure 3 - Gel Strength Analysis
710 BU Intermediate Viscosity, with varying levels of cross-linking.

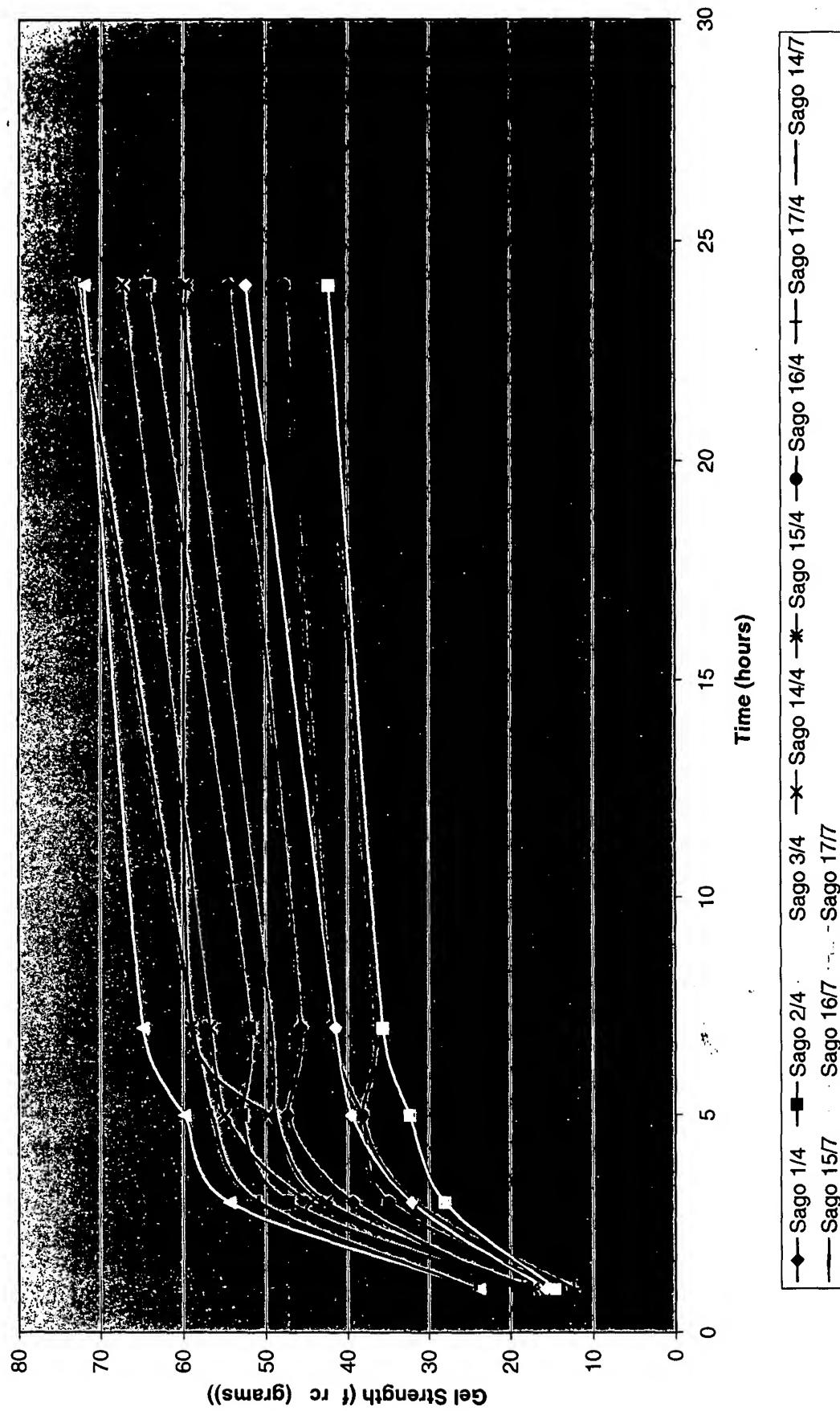


Figure 4
Gel Strength Analysis
595 BU Intermediate Viscosity, with varying levels of cross-linking

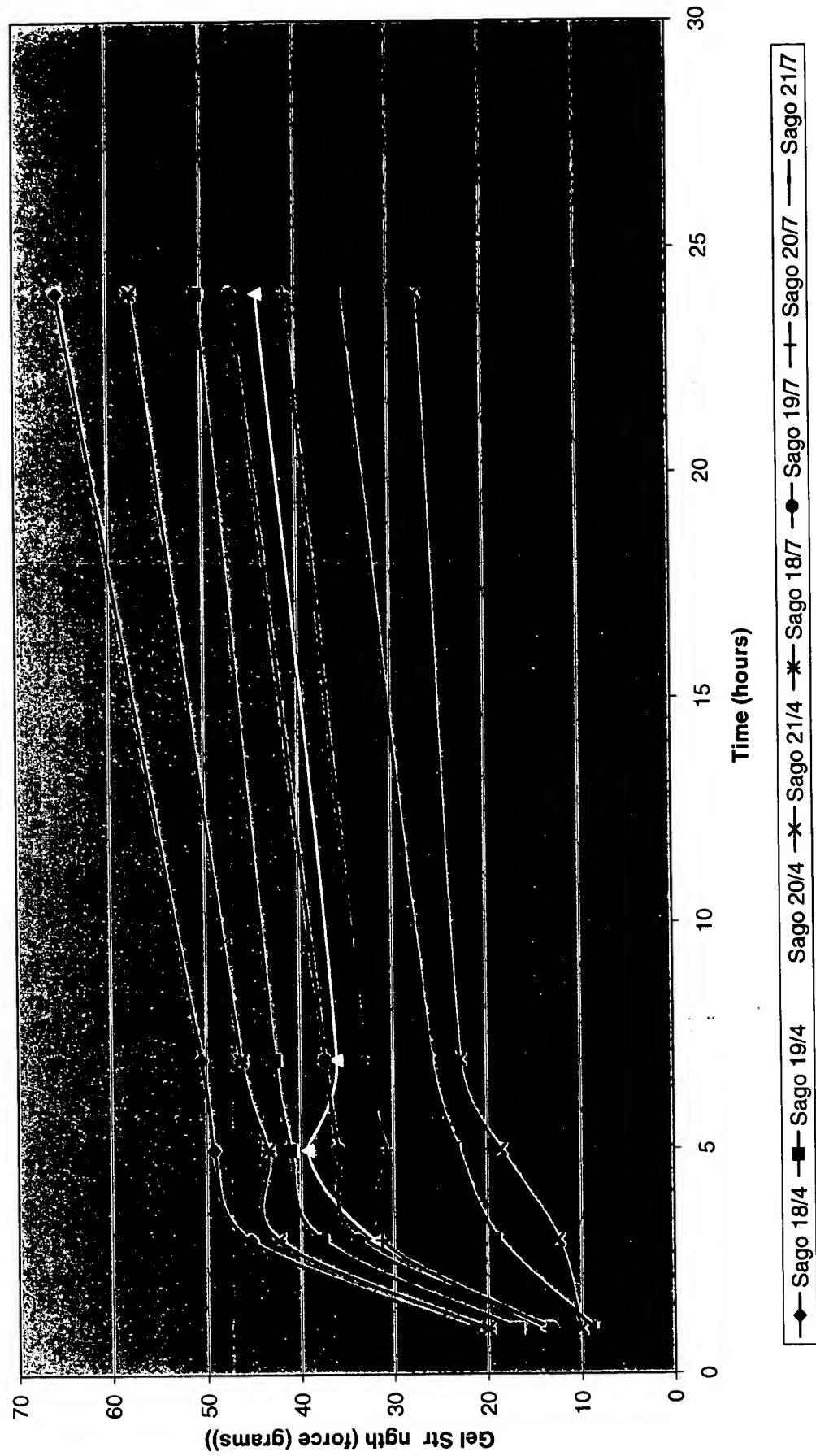


Figure 5
Effect of Cross-linking on Peak Viscosity

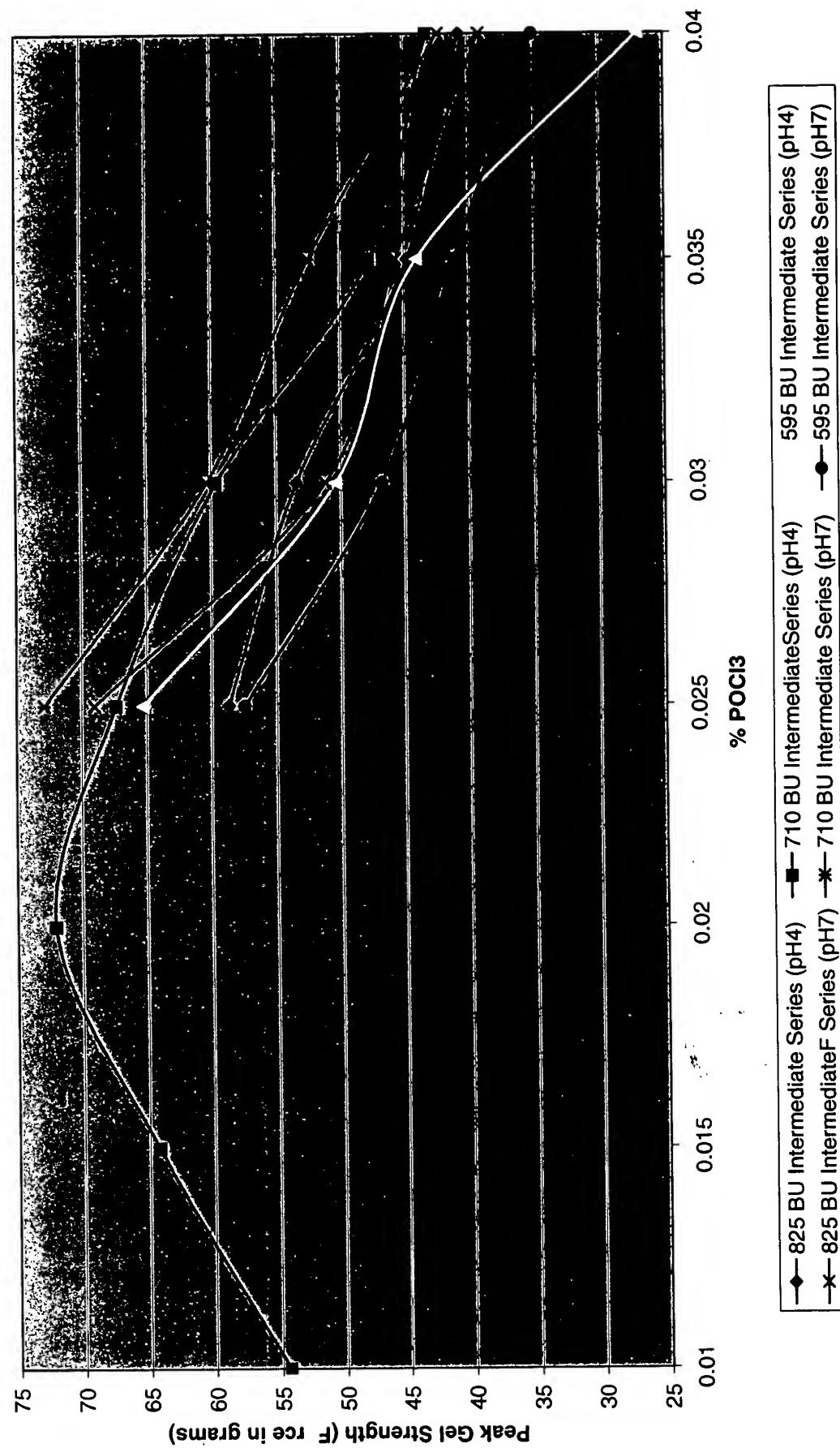
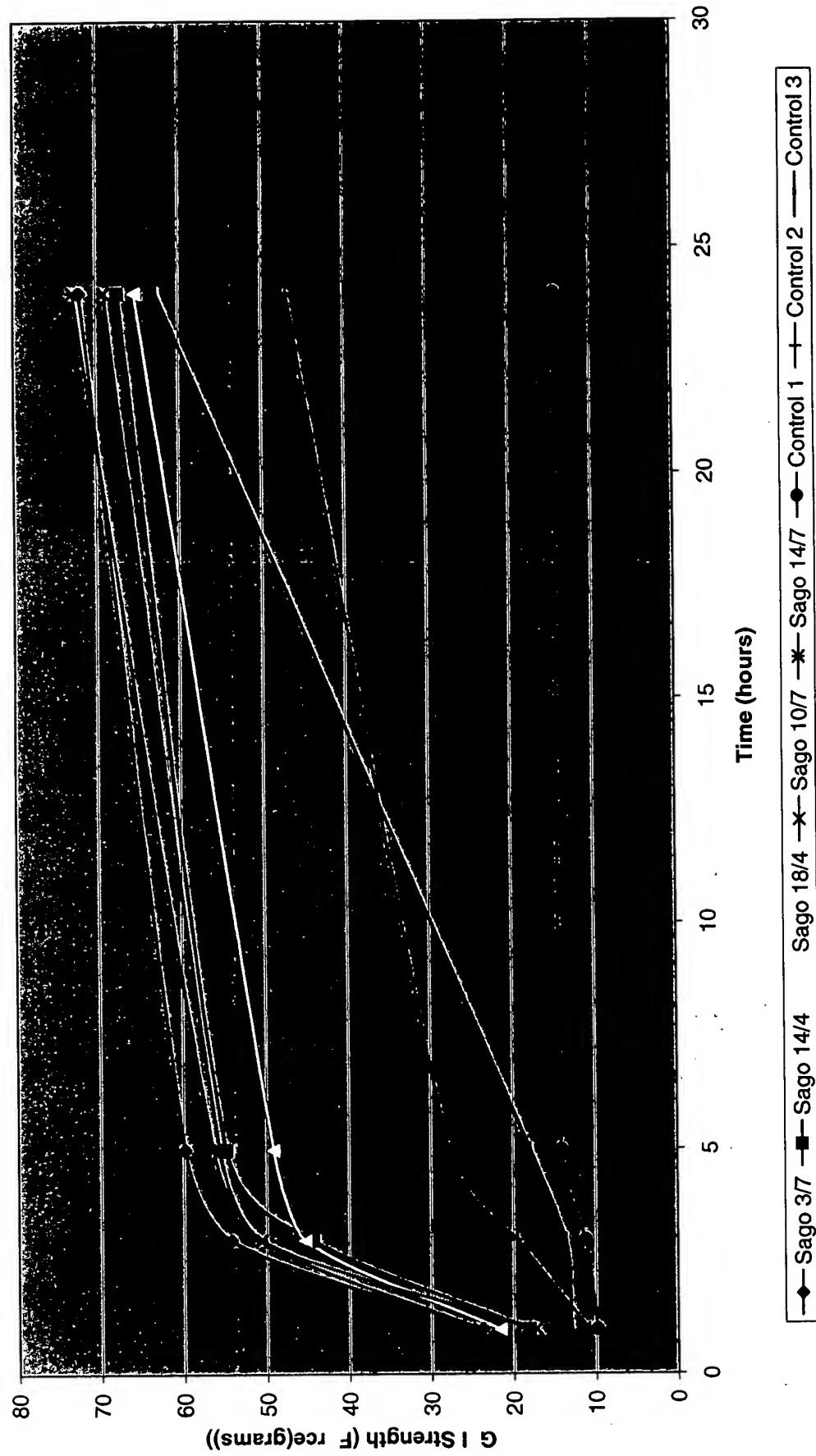


Figure 6
Top Five Performing Samples vs Controls
Acid Conditions (pH = 3.1) Room Temperature



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Figure 7
Top Five Sago Samples vs Controls (Refrigerated)
Note: Sago samples are taken after 7 hours. Controls are taken after 24.

